

CLAIMS

1. An ultrafine ground tea dispersion characterized by being produced by grinding a tea raw material, subjecting the obtained powdered tea to further fine grinding, and removing most of the particles of 1 μm or more in diameter.

2. A food or beverage, wherein the ultrafine ground tea dispersion according to claim 1 is blended.

10

3. A beverage characterized by being produced by grinding a tea raw material, subjecting the obtained powdered tea to further fine grinding, blending the tea with a beverage, and removing most of the particles of 1 μm or more in diameter.

15

4. A tea beverage characterized by being produced by grinding a tea raw material, subjecting the obtained powdered tea to further fine grinding, blending the tea with a tea extract, and removing most of the particles of 1 μm or more in diameter.

20

5. A method for producing an ultrafine ground tea dispersion, which comprises grinding a tea raw material, subjecting the obtained powdered tea to ultrafine grinding, and removing most of the particles of 1 μm or more in diameter.

25

6. A method for producing an ultrafine ground tea dispersion, which comprises grinding a tea raw material, subjecting the obtained powdered tea to fine grinding with the use of a high pressure homogenizer, and removing most of the particles of 1

µm or more in diameter.

7. The method for producing an ultrafine ground tea dispersion according to claim 5 or claim 6, wherein most of the particles
5 of 1 µm or more in diameter are removed by means of centrifugation.

8. A method for producing a food or beverage, which comprises blending the ultrafine ground tea dispersion according to claim
10 1 with a food or beverage.

9. A method for producing a beverage, which comprises grinding a tea raw material, subjecting the obtained powdered tea to further fine grinding, blending the tea with a beverage, and
15 removing most of the particles of 1 µm or more in diameter.

10. A method for producing a tea beverage, which comprises grinding a tea raw material, subjecting the obtained powdered tea to further fine grinding, blending the tea with a tea extract,
20 and removing most of the particles of 1 µm or more in diameter.

11. A method for producing a tea beverage, which comprises blending the ultrafine ground tea dispersion according to claim 1 with a tea extract.
25

12. A tea beverage produced by the method according to claim 11.

13. The tea beverage according to claim 12, which has a turbidity

(absorbance at 680 nm) of 0.05 to 0.15.